

The Cameron Estate Inn

INVITES YOU TO EXPERIENCE...

A Well-Appointed Bridal Changing Suite
(Available 2 hours prior to wedding and 1 hour afterwards)

Professional Event Planning Assistance
and a Custom Prepared Floor Plan

Guest Tables Finished with Champagne or White Linens
and Your Choice of Black, Champagne, or White Napkins

Full Table Settings
Elegant Dinnerware, Flatware, and Stemware

Complimentary Centerpieces
Candlelit Hurricane Globes Displayed on Mirrors

Optional Onsite Ceremony

\$10 per person / \$500 event minimum - \$1,000 maximum

Included in your three hour event...

A Selection of Four Cocktail-Hour Hors d'Oeuvres

Deluxe Open Bar & Champagne Toast

A Four Course Sumptuous Meal ~ Including Wedding Cake

Soup or Salad
Complimentary Sorbet Intermezzo
Two Entrée Selections
Wedding Cake

\$75 per person (adults and children)

Prices are subject to PA state tax and a 20% service fee

This package is available for weddings on Mondays-Fridays for Brunch or Evening events; however availability is limited to 11:00 AM on most Saturday and Sunday dates. Date and time availability for this package tends to be most flexible from mid-November to mid-April. Evening weddings extending past six o'clock PM are *typically* required to reserve the five rooms adjoining the restaurant: 11, 12, 14, 25, 26. For an additional \$1,250, you may buy exclusive use of the restaurant space and an additional one and a half (1 ½) hours of event time with dancing on the front porch, however this option is only available for groups renting the entire inn overnight. Additional bar service is optional at \$9.50 per person.

**SIMPLE...
EFFORTLESS ...
...YET ELEGANT!**

**THIS EXPRESSES THE
THEME FOR OUR INTIMATE
WEDDING PACKAGE
WHICH IS IDEAL FOR
COUPLES WHO DESIRE A
SIMPLE INTIMATE EVENT
THAT UNITES CLOSE
FAMILY AND FRIENDS FOR
A RELAXED CEREMONY
FOLLOWED BY A STRESS-
FREE CELEBRATORY
DINNER. THIS PACKAGE
FEATURES AN ALL
INCLUSIVE MENU SERVED
IN A CASUALLY ELEGANT
SETTING. COMBINED WITH
AN UNCOMPLICATED
PLANNING PROCESS THIS
PACKAGE REQUIRES
MINIMAL EFFORT ON THE
PART OF THE BRIDE AND
GROOM. SO LEAVE THE
FUSS TO US AND ENJOY
YOUR DAY!**

A DANCE FLOOR IS NOT AVAILABLE IN THE MAIN DINING ROOM HOWEVER THERE IS SPACE FOR A FIRST DANCE. FOR GROUPS THAT RENT THE ENTIRE INN, THE FRONT PORCH IS AVAILABLE FOR DANCING UNTIL THE EVENT CONCLUDES, UP TO 10PM.

CEREMONIES...

AT THE CAMERON ESTATE INN ARE \$10 PER PERSON (\$500 MINIMUM). CATERING MINIMUMS VARY BASED UPON THE DATE OF YOUR EVENT.

CEREMONY INCLUSIONS:

~ CHAIRS SET-UP & TEAR DOWN WITH ALL WHITE PADDED CHAIRS
~ TABLES & CHAIRS FOR MUSICIANS OR DJ
~ ½ HOUR EVENT TIME & ½ HOUR GUEST ARRIVAL TIME

EXTEND YOUR EVENT...

YOUR EVENT INCLUDES THREE HOURS FOR THE RECEPTION AND THE OPTIONAL CEREMONY ADDS HALF AN HOUR. GROUPS RESERVING THE ENTIRE INN CAN EXTEND THEIR EVENT FOR \$250 PER EACH HALF HOUR.

ADD A TOUCH OF COLOR...

NEUTRAL-COLORED STANDARD LINENS ARE INCLUDED IN YOUR WEDDING PACKAGE. COLORED LINENS ARE ALSO AVAILABLE AT A DISCOUNTED RATE OF \$1 PER NAPKIN AND \$5 PER TABLECLOTH OVERLAY

CUSTOMIZE YOUR MENU...

THE CAMERON ESTATE INN MENU CAN BE CUSTOMIZED TO MEET YOUR TASTES AND PREFERENCES. SPECIAL REQUESTS ARE NEVER A PROBLEM. YOUR COORDINATOR WILL BE HAPPY TO PROVIDE PRICING.

~ *Hors d'Oeuvres: Five Selections* ~

DESIGNED FOR ONE HOUR OF SERVICE

WE RECOMMEND THE FOLLOWING COMBINATION

Chesapeake Bay Lump Crab Cakes
Served with Creole Rémoulade

Assorted Mini Quiche

Brie and Raspberry in Phyllo

Franks in a Blanket

Sesame Chicken

Alternative Hors d'Oeuvre Selections

Savory Palmiers of Pesto & Goat Cheese
With Sun Dried Tomatoes and Pine Nuts in Puff Pastry

Spinach & Artichoke Spread on Baguette Crostini

Pork Potstickers

Shaved Grilled Filet of Beef on Crostini
Served with Horseradish Crème Fresh

Asparagus in Phyllo with Cheese

Orange Bourbon Meatballs

Spanakopita

Thai Chicken Spring Roll

Crispy Vegetarian Spring Rolls

Seafood Rangoon

Chicken Satay

(ASK YOUR COORDINATOR ABOUT HORS D'OEUVRES ENHANCEMENTS AND HORS D'OEUVRES STATIONS)

BUTLERED ALCOHOL SERVICE WILL BE PROVIDED FOR EVENTS WITH LESS THAN 50 PEOPLE SERVED IN THE MANSION.

A BAR SETUP IS AVAILABLE FOR A \$200 FEE.

WATER AND ICED TEA ARE INCLUDED ON GUEST TABLES FOR ALL EVENTS.

A COMPLIMENTARY CHAMPAGNE TOAST IS INCLUDED.

SPARKLING CIDER (\$1)

HOT TEA AND COFFEE ARE PROVIDED AS A TABLESIDE SERVICE FOLLOWING THE CUTTING OF THE CAKE.

LIQUOR PACKAGES DO NOT INCLUDE SPECIAL TABLE WINE SERVICE DURING RECEPTION MEALS, HOWEVER THIS IS AVAILABLE.

ALL BARTENDER FEES ARE INCLUDED IN THE PACKAGE PRICE.

PREMIUM BAR + \$6PP
ABSOLUT VODKA,
TANQUERAY, BACARDI &
CAPTAIN MORGAN'S,
JOHNNIE WALKER RED,
JACK DANIELS,
SEAGRAM'S VO, JOSE
CUERVO, DEKUYPER
PEACH SCHNAPPS &
TRIPLE SEC, KAHLUA,
DISARANNO

WINES: WHITE ZINFANDEL,
CHARDONNAY, MERLOT,
CABERNET, PINOT GRIGIO

BEER: TWO DOMESTIC &
TWO IMPORTED CHOICES

Beverage Service Includes

THREE HOURS OF SERVICE

Specialty Cocktails for the Cocktail Hour

Select One

Mimosas
Bellinis
Champagne Cocktail

Deluxe Open Bar

Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Calico Jack Rum, Dewar's White Label, Jim Beam, Seagram's 7, Juarez, House Cordials & Liqueurs.

Wines: White Zinfandel, Chardonnay, Merlot, Cabernet

Bottled Beer: Two Domestic + One Import:

Yuengling, Sam Adams, Stoudt Gold, Miller Lite, Becks, Coors Lite, Corona, Heineken, Guinness

Non-Alcoholic Selections

Iced Tea, Lemonade, Soda, Hot Tea & Coffee
Butlered Fruit Punch & Lemonade

Special Wine Service During the Meal

Please ask your coordinator for our extensive wine list selection and request an explanation of our attractive pricing system for fine wines.

**OPTIONAL PLATINUM
UPGRADE INCLUDES:**

- ❖ COLORED NAPKINS
- ❖ CRUDITÉ STATIONARY
HORS D'OEUVRE OR
PLATINUM BAR UPGRADE
- ❖ SORBET FLAVOR OPTION
- ❖ ADDITIONAL ENTRÉE
OPTION
- ❖ CHOCOLATE DIPPED
STRAWBERRIES &
ASSORTED MINI
BISCOTTI
- ❖ DECADENT DESSERT
STATION OR AN
ADDITIONAL SOUP OR
SALAD COURSE
SELECTION.
- ❖ GOURMET COFFEE
STATION

INDIVIDUALLY PRICED,
THESE ITEMS NORMALLY
TOTAL \$27 BUT WE
BUNDLE AND DISCOUNT
THEM FOR ONLY \$15 PER
PERSON.

**PLANNING TO SHOW A
VIDEO OR SLIDESHOW?**

A VIDEO SCREEN, CART
AND POWERSTRIP ARE
AVAILABLE FOR \$25.

First Course Selections

PLEASE CHOOSE ONE FIRST COURSE SELECTION
FROM OUR SOUP OR SALAD OFFERINGS

Soups

Chilled Fruit Soup with Cinnamon Croutons

A Refreshing Puree of Seasonal Fresh Fruit

Creamy Leek and Potato Soup

Fresh Leeks with Russet Potatoes Flavored with White Wine, Thyme, Bay Leaf
and Finished with Crème Fraîche

Chilled Fire-Roasted Gazpacho

A Twist on a Classic, Roasted Zucchini, Summer Squash, Onions and
Peppers mixed with Cucumber and Ciabatta Bread and Chilled

Roasted Corn & Crab Chowder

Roasted Ears of Sweet Corn in a Cream Base with Potatoes and Crab
Seasoned with Thyme, Dill and Oregano

Brandied Shrimp Bisque

A Rich Cream Base Enlivened with Carrots, Tomatoes Garlic, Tarragon,
Thyme and Bay Leaf; Then Finished with Brandy

Salads

Organic Mesclun Salad with Tomatoes

Served with Balsamic-Basil Vinaigrette

Orange-Cranberry Mesclun Salad

Tender Salad Greens Tossed Sun Dried Cranberries, Mandarin Oranges,
Parmesan and Pecans with our Balsamic Vinaigrette

Cameron Salad with Baby Spinach, Pecans, Blueberries

Baby Spinach, Pecans, Blueberries (in Season) and Parmesan Cheese
Served with Our Blueberry Vinaigrette

Poached Pear and Gorgonzola Salad

Served Top an Organic Mesclun with Raspberry Vinaigrette

**ENJOY BOTH A SOUP AND SALAD FOR AN ADDITIONAL \$4 PER PERSON OR
SELECT THE PLATINUM UPGRADE AND SUBSTITUTE THE DECADENT DESSERT
STATION FOR AN ADDITIONAL SOUP OR SALAD COURSE.**

ALL MEALS ARE SERVED WITH A SELECTION OF WHITE AND WHOLE WHEAT ROLLS.

PLEASE PROVIDE YOUR GUESTS WITH AN OPPORTUNITY TO INDICATE ANY ALLERGIES OR FOOD RESTRICTIONS IN YOUR INVITATION RSVP.

Add an Appetizer...

APPETIZERS ARE AVAILABLE BEFORE YOUR SOUP OR SALAD COURSE AT THE PRICING LISTED BELOW OR AS A SUBSTITUTION FOR THE HORS D'OEUVRES DURING THE COCKTAIL HOUR.

Italian Stuffed Mushrooms with Ricotta cheese dressing
Silver Dollar Mushrooms Stuffed with Ricotta Cheese Dressing and Topped with Parmigiano Reggiano Cheese (\$6)

Coconut Shrimp

Delicately Battered and Coconut Dipped Shrimp Served with a Chipotle-lime Aioli (\$7)

Seasonal Fresh Fruit with Berry Garnish

A Blend of Seasonal Fruits tossed with a Poppy Seed Dressing and Garnished with Seasonal Berries (\$6)

Shrimp Cocktail

Three Classically Steamed Shrimp atop Shredded Lettuce and Cocktail Sauce (\$6)

Seasonal Ravioli

Chef's Special Selection of Cheese or Vegetable Ravioli Tossed in Garlic Butter (\$6)

Petite Crab Cake

Chesapeake Bay Lump Crab Cake With Champagne Mustard Sauce (\$8)

Mushroom Strudel

Wild Mushrooms, Fresh Herbs and Fontina Cheese in Puff Pastry Served with Browned-Butter Vinaigrette (\$6)

Duck Sausage with Mustard Sauce

Long Island Duck with Garlic and special spices fashioned into Sausage Served with a Whole Grain Mustard Sauce (\$6)

Intermezzo Course

Lemon Sorbet

SORBET ENHANCEMENTS

White Zinfandel & Ginger, Lavender Chablis, Oregano Cabernet, Raspberry Chardonnay, Orange Bourbon, or Champagne

THE CAMERON ESTATE INN IS HAPPY TO ACCOMMODATE SPECIAL MENU REQUESTS DUE TO ALLERGIES, DIETARY RESTRICTIONS, OR VEGETARIAN/VEGAN PREFERENCES AT NO ADDITIONAL CHARGE (FOR UP TO 10% OF YOUR TOTAL HEADCOUNT).

CHILDREN ARE INVITED TO ATTEND WEDDINGS AT THE SAME COST AS THE ADULT PRICING. MEAL SELECTIONS INCLUDE ANY OF THE ADULT MEALS OR "KID-FRIENDLY" MEALS LIKE CHICKEN TENDERS, PASTA, MAC & CHEESE.

VIRGIN COCKTAILS ARE AVAILABLE FOR CHILDREN.

PLATED ENTRÉES ARE SERVED WITH THE CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCHES UNLESS OTHERWISE SPECIFIED.

ENTRÉE SELECTIONS MUST BE MADE PRIOR TO THE EVENT.

CONFIRMED GUEST COUNTS AND ENTRÉE SELECTIONS ARE DUE FOURTEEN (14) DAYS PRIOR TO THE EVENT.

Entrée Selections

YOU ARE INVITED TO SELECT TWO FORMAL ENTRÉE OPTIONS. ADDITIONAL ENTRÉE OPTIONS ARE INCLUDED IN THE PLATINUM UPGRADE OR ARE AVAILABLE FOR \$3 PER PERSON FOR EACH ADDITIONAL SELECTION ON YOUR GUEST INVITATIONS.

Brunch Selections

Angel Hair Pasta with Smoked Salmon
Served with a Lemon Caper White Wine Cream Sauce

Dual Crab Cakes
Broiled Lump Crab Meat Cakes Served atop Savory Eggs Florentine with Potatoes Dauphinoise

Rustic Tuscan Penne Pasta with Sweet Italian Sausage
Served with a Tomato-cream Beef Bolognese Sauce

Chicken & Sausage Creole Bread Pudding
Finished with a Mildly Spicy Cajun Bienville Sauce

Poultry

Chicken Picatta
Butterflied Chicken Breast Lightly Breaded and Served with a Lemon-Butter Caper White Wine Velouté

Chicken Marsala
Sautéed Chicken Breast Served With A Rich Mushroom And Marsala Wine Sauce

Honey Lavender Cornish Hen
Pan Seared and Roasted Half Game Hen
Finished with a Honey Lavender Sauce

Bourbon-Orange Duck Leg Confit
Two Slow Roasted Duck Legs
Served with an Orange-Bourbon Gastrique

Vegetarian & Vegan Selections

Available upon Request

From the Sea

Tilapia Ventotine

Baked 5 Oz Tilapia Filet Sauced with Sautéed Tomato,
Kalamata Olive, Garlic, Italian Parsley and White Wine Velouté

Orange Glazed Filet of Salmon

Roasted Salmon Served with an Orange-Soy and Garlic Glaze

Herb Encrusted Salmon

Salmon Filet Crusted with a Sour Cream Horseradish and Panko
Bread Crumb Topping Served with a Citrus-Dill Beurre Blanc

Of Land & Sea

Chicken Chesapeake

Split Chicken Breast Topped with Crab Imperial
Finished with Béarnaise Cream Sauce

Petite Filet and Crab Cake

Grilled 5 Oz Beef Filet with Port Wine Demi Glace Reduction
And a 2 Oz Lump Crab Cake with Lemon Dill

Beef

Grilled Hanging Tenderloin Steak

6 Oz Lean Marinated Hanger Steak Grilled and Served with a Port Wine Demi Glace

Slow Roasted Delmonico *(minimum order of 15 please)*

10 Oz Herb and Mustard-Crusted Delmonico Slow Roasted and Served With Horseradish Cream

Filet Mignon

6 Oz Grilled Beef Tenderloin Filet Served with Caramelized Onions and Port Wine Demi Glace
Reduction, or Au Poivre Sauce, or Mushroom-Gorgonzola Sauce, Or Four Peppercorn Sauce

Pork

Rosemary Pork Loin

Roasted Fresh Pork Loin Rubbed with Crushed Rosemary and Garlic Herbs
Served with a White Wine and Caramelized Onion Sauce

Smoked Pork Chops with Cranberry Pecan Chutney

A Thick Smoked Pork Chop Topped with a Cranberry-Pecan Chutney

Apple Jack Brandied Pork Loin

Roasted Cinnamon Crusted Pork Loin with Apple Jack Brandy Cream Sauce

Wedding Cake

WEDDING CAKE PRICING
INCLUDES OPTIONAL
CONSULTATION & TASTING
AT OUR PREFERRED
BAKERY

YOU MAY SUBSTITUTE A
WEDDING CAKE FOR
CUPCAKES OR A
DECADENT DESSERT
STATION (SEE NEXT PAGE)

A two tier wedding cake with a simple yet elegant design

Flavor Choices (one): Chocolate, Vanilla, and Red Velvet

Filling (one): Any Buttercream Filling

Icing: Vanilla Buttercream

Simple Dot or Scrollwork Design

Flower Placement (flowers provided by your florist)

Monogram Topper

Complimentary Ribbon ~ Color-coordinated to Your Preferences

A cupcake tower can be provided as an alternative to a wedding cake!

Flavor Enhancements

\$20 for each enhancement

~ Enhancement applies to the entire cake ~

Flavor Choices: Lemon, Orange, Spice

Filling: Chocolate Mousse, Cheesecake

Icing: Cream Cheese Buttercream

\$30 enhancements

Flavor Choices: Berry Swirl, Topsy Chocolate

Filling: Whole Berries

Design Enhancements

Add \$15 for All Over Scrollwork

Additional ornate design work and fondant to be priced
at a consultation with the baker.

Add to your cake presentation...

Ice Cream ~ Chocolate or Vanilla (\$2)

Seasonal Berries in a Petit Chocolate Cup (\$3)

Chocolate Dipped Strawberries (\$3)

A Sweet Ending

Dessert Enhancements

Decadent Dessert Station

Your selection of four options (3-4 pieces per person) from:
Gourmet Brownies, Lemon Bars, Mini Cheesecakes, Buttercake, Chocolate Covered Strawberries,
Chocolate Dipped Cream Puffs
(Other dessert options are available upon request)
(\$5 per person)

Hand-Dipped Chocolate Strawberries ©

Assorted Mini Biscotti

(\$5 per person)

Gourmet Coffee Station

Freshly Ground 100% Columbian Blend Coffees (regular and decaf) with Fresh Whipped Cream,
Shaved White & Dark Swiss Chocolate or Chocolate-Dipped Spoons, Cinnamon & Nutmeg,
Caramel & Hazelnut Syrups
(\$6 per person)

Additional Information

PRICING & PAYMENTS: Prices listed are subject to a 20% service charge and applicable Pennsylvania state sales tax.

CATERING MINIMUMS: An event minimum of \$3,000 applies for prime wedding season from April through October on Fridays and Saturdays in the restaurant space and is calculated based upon food, beverage, *ceremony* and service fee costs. An event minimum of \$2,000 applies on Thursdays for the restaurant space, and for last-minute bookings on weekends (within two months of the wedding date), and for off-season dates from mid-November to mid-April based on venue availability.

DATE RESERVATIONS: Dates can be reserved for your event by paying a \$2,500 deposit for the Carriage House venue or a \$1,250 deposit for Main Dining Room. Date reservations fees are non-refundable.

PAYMENT SCHEDULE: Thirty percent (30%) of your event's estimated cost is due six months (180 days) prior to the date of your event; Thirty percent (30%) is due ninety (90) days prior your event; the remaining balance is due 30 days prior to your event. An alternate payment schedule can be negotiated for bookings that occur less than 7 months prior to the proposed event date.

THE CONFIRMED GUEST COUNT is due fourteen (14) days prior to your event along with your guest seating chart. Additional guests can be added up to one (1) day prior to the event.

PAYMENT AMOUNTS are estimated based upon the information provided on the date the statement is prepared. Per the terms of our wedding contract, the final billing for your event will be based upon the highest of the following: 1) The fourteen day confirmed guest count, 2) Catering minimums designated for the specific reception space and day utilized, 3) Actual attendance at the event, or 4) 90% of the "Estimated Number of Guests" provided at contract execution. Be sure to provide a conservative yet realistic estimate as you can always add guests in the future.

EXCLUSIVE USE of the whole restaurant, ***both the main dining room and sun porch***, is only guaranteed for weddings of 50+ people. For groups of less than 50 people, clients need to choose whether to use the main dining room or sun porch at contract execution. The Cameron Estate Inn may subsequently use the alternate space (i.e. sun porch or the main dining room) for a la carte dinner guests.

EVENT TIMES: Pricing is based upon three hours for the reception in the Sun Porch or the Main Dining Room and the optional ceremony adds half an hour. Start time for Saturday / Sunday events are typically 11AM; Fridays are typically 2:00PM or 6:30PM. Timing may be negotiable based on your preferred date and venue availability. Ask your coordinator for specifics.

MENU TASTINGS: Menu tastings are available in the Cameron Estate Inn's restaurant Wednesday, Thursdays, and Sundays with special permission at \$24-\$36 plus tax per single serving entrée. Potential clients are invited to try food from our regular menu (reservations required at least one day in advance). ***Two weeks advance notice is required to try dishes that are specific to the wedding menu.***

Renting the Inn

ROOM RESERVATION BENEFITS: Many couples find that exclusively utilizing all the inn guest rooms is the perfect way to create a relaxed atmosphere in which they can be surrounded by family and friends prior to, during, and following their ceremony and reception. Guests can enjoy the comfort and convenience of staying in a single location and allowing the event to come to them. This creates a stress-free environment where everyone can get to know each other and enjoy the camaraderie of the group while hosting the event from a single location. Utilizing all the guest rooms entitles your group to use the front porch and living room of the inn to host an informal gathering to entertain your overnight inn guests prior to and/or following the conclusion of your formal wedding reception. Utilizing all the guest rooms also entitles your group to have children under the age of 12 as overnight guests at the inn. For groups who rent the entire inn for two nights, we also offer a complimentary Concierge Package; this includes special treats and activities for your guests all weekend long. Ask your coordinator for package details.

ROOM RESERVATION POLICIES: The above policy concessions are strictly limited to the nights when all guest rooms have been booked by the wedding group. We regret that we cannot block any rooms/nights for which a deposit or reservation has not been received. The post-reception activities must be scheduled with the wedding consultant and typically begin immediately after the formal wedding reception has concluded (provided there are no conflicts with other events). Pre-event activities should also be addressed during your planning consultation. **Please note that our restaurant is open Wednesday to Sunday from 4:00 PM until 10:00 PM so the restaurant space is specifically excluded from use by the group.** Occasionally we will also host brunch events earlier in the day. If couples want CEI to close the restaurant, there is an additional fee. **Clients are asked to leave the inn as they found it and remove all wedding materials from the inn premises upon checkout.** Check-in is typically from 3:00PM-8:00PM; Check-out is by 10AM **IF** guests are staying for one night or 11AM if guests are staying for two nights. Groups renting the **entire inn** for one night must check out by 10AM. Early check-in at 1:00PM is \$25 per room and is available for **UP TO** three rooms.

WHEN IS A DEPOSIT REQUIRED TO SECURE THE RENTAL OF THE INN? Whole house reservations are sold on a first come, first serve basis. A \$3,500 Inn Deposit is required A.S.A.P. if you wish to reserve ALL the guest rooms in the inn for your group. This deposit will block the rooms from online reservations – however this is a room block deposit and not the sum price of the individual guest rooms. **Your guests will need to call the inn to make their individual room reservations. Room rates are those in effect at the time the individual room reservations are made by your guests.** Online room specials or other website discounts do not apply to wedding group reservations. **Complete room assignments must be submitted by the bridal party before any reservations can be taken.** Changes to the room assignments must be provided in writing by submitting a fresh complete updated room roster. **The only way to ensure availability of all or some of the rooms more than a year in advance is to rent the entire inn. The one exception to this is the bridal suite which is available for overnight stays for the bride and groom for a fee. This suite is located in a separate building. Breakfast is included in all overnight stays.**

I THINK WE WILL HAVE GUESTS WHO WANT TO STAY AT THE INN, BUT WE DON'T KNOW HOW MANY ROOMS WE WILL NEED THIS FAR IN ADVANCE. WHAT SHOULD WE DO? Cameron Estate Inn rents the entire inn out on a first come, first serve basis so it's important to get a sense of whether you have enough guests to rent out the entire inn. Individual rooms can be reserved up to one (1) year in advance, but no earlier (except for the bridal suite). Large groups reserving the entire inn can make reservations two (2) years in advance. Some groups will rent the inn for two nights and take advantage of special concierge package the day before or the day after their wedding. **If room availability is limited at the Cameron Estate Inn on the day of your wedding, your coordinator can provide you with a list of other B&Bs and hotels nearby (including those that provide shuttle services) along with information about renting The Mansion at River Bend, a local 20-person vacation property that is located approximately four (4) miles from the Cameron Estate Inn. For photos visit: www.cameronestateinn.com/MansionatRiversBend.htm**

PLEASE ASK ABOUT OUR INN RESERVATION CANCELLATION POLICY.

This & That - The Fine Print

PACKAGES INCLUSIONS - We try to provide a seamless all-inclusive catering package. There are basically five things that are not included in our wedding packages: decorations, a photographer, a ceremony officiator, musicians and a florist. Service provided by these vendors vary greatly so most couples prefer to select these particular vendors and products for themselves.

CEREMONY OPTIONS - We have several locations available on the property that are appropriate for the exchange of your wedding vows. A formal ceremony garden is located behind our Carriage House Banquet Facility complete with a cast iron European Gazebo from France though this may not always be available for weddings utilizing our Main Dining Room for the reception. There are other ceremony locations on the grounds beneath the centuries old trees on the expansive front lawn; an arched stone bridge over one of the trout streams that bisect the property; or our Spring Garden which is an ideal setting overlooking the historic Donegal Spring and reflecting pool. Some of these areas may have limited accessibility to guests of limited mobility.

FOOD SERVICE - Cameron Estate Inn holds an Eating and Drinking License from the PA Dept of Agriculture. Cameron Estate Inn strictly complies with and enforces all food safety regulations so consequently we must provide all food and beverages for all events. No other food or beverages may be provided by any other caterer or food service provider, and it may not be provided personally by the client. The single exception to this is wedding cakes and similar specialty items provided by an insured and licensed food vendor. Any specialty item, other than a wedding cake, provided by another insured and licensed vendor must be pre-approved by Cameron Estate Inn.

WEDDING CAKE – Some of our wedding packages include a wedding cake and some of the packages offer a wedding cake as a package enhancement. Depending upon your preference, you are welcome to provide a cake from an outside commercial licensed and insured baker. If you prefer to have an outside vendor provide your cake then an appropriate substitution can be made for the cake included in the package. Your vendor will be solely responsible for the delivery and set-up and our staff will be happy to cut and serve your cake at no extra charge. The Cameron Estate Inn does not provide a catering credit when you bring a cake from an outside vendor however you are welcome to order a Decadent Dessert Station or something of equivalent value as a substitution.

ALCOHOL - Multiple liquor options and packages are available to meet a variety of service preferences and budgets. We are happy to help you evaluate our offerings to determine which option works best for your group and budget. Cameron Estate Inn holds a liquor license from the Pennsylvania Liquor Control Board as well as a liquor liability insurance policy. In compliance with these laws and regulations, all alcohol for your entire event must be purchased from and served by the Cameron Estate Inn. Cameron Estate Inn strictly enforces all laws and regulations stipulated by the PLCB and we uphold all standards of responsible service as mandated by RAMP. An alcohol/security deposit of \$1,000 is required via credit card authorization to ensure compliance by the client with applicable state laws and our insurance company regulations.

EVENT COORDINATION - Cameron Estate Inn employs a full time Special Events Director who is responsible for the planning and coordination of the aspects of your event we are responsible for as your caterer. This is provided as part of all our wedding packages at no additional cost. The Director will review our proprietary bridal planner and questionnaire with you and facilitate the creation of your custom event orders which can be used to communicate your timeline and plans with other vendors, including your ceremony officiator and DJ. The officiator of your ceremony is typically responsible for coordination of all aspects of the ceremony. You may hire a coordinator for any other aspects of your wedding (i.e. decorations, place-cards, staging, wedding favors, etc.) and we will be happy to work with them. Please note that there can only be one designated point of contact that will provide direction and decisions to us for your event. If you hire a coordinator with the intent of having them run your event we require that they attend all planning meetings, the final walk-through, your rehearsal (if applicable) and that they sign off on all event orders and provide detailed timelines and floor plans no less than thirty days prior to your wedding.

EVENT DEPOSIT - A non-refundable deposit is required for the day/time you have chosen to have your event. The deposit amount varies depending upon the space utilized. A separate Inn Deposit is required if you wish to reserve all the guest rooms in the inn for your group. Separate deposit receipts will be provided for each. A contract will be generated by the Cameron Estate Inn for the services contracted for your event. The contract process is generally completed within thirty days and your Event Deposit holds your date until a contract is generated and executed. This contract covers all aspects of your event. Our receipt of both your Event Deposit and Executed Contract guarantees your date.

SECURITY DEPOSIT - We require a \$1,000 security deposit in the form of a credit card guarantee for any outstanding balance and/or damages to the property. This information is typically requested at the bridal planning session.

DECORATIONS / CENTERPIECES - Safety is always our primary concern. Potted plants or pre-arranged floral arrangements in vases are permitted. The use of bubbles, confetti, glitter, loose flower petals or similar material is not permitted indoors as these pose a safety hazard to your guests if they get on the floor. Biodegradable items such as birdseed and fresh flower petals may be used outdoors only. The use of tape, tacks, nails, glues or any other adhesive material is not permitted. Requirements by local fire ordinance and our insurance carrier dictate that all candles must have an enclosed flame. Centerpieces with a hurricane globe or votives (tea lights only please) may be used on the tables with a maximum of three candles per table. Additional decorations are subject to the approval of Cameron Estate Inn. Decorations can in no way cause any safety hazard to your guests or damage to the facility. Decorations on the grounds must be removed at the conclusion of the event. Use of rice or other items that endanger the local wildlife is strictly prohibited. Luminaries in glass containers are permitted outdoors unless an outdoor burning ban is in effect. Florists specifically are expected to arrive with their work nearly completed and may not use our building as their workshop.

PHOTOGRAPHS - Groups renting the entire inn are welcome to have photographs taken on the grounds prior to your wedding. Otherwise, your photographer may arrive one hour prior to the scheduled event start time. Use of the mansion for photographs may be limited for groups not renting rooms. Please direct any specific questions to our Wedding Director.

VENDORS (D.J.'S, FLORISTS, BANDS, PHOTOGRAPHERS, ETC) - We can provide you a list of reputable vendors that regularly work at our venue. You are not limited to using vendors on the list, these are merely vendors that we are familiar with and are happy to recommend. Vendors may arrive up to two hours prior to your scheduled event start time. We are happy to coordinate and provide direction to these vendors but we do expect them to arrive with all their own tools and equipment necessary for them to perform their service. Vendors must carry their own equipment as well as set-up and tear-down without assistance from the Inn staff. Vendors are not permitted to stand on chairs or furniture. Client assumes responsibility for vendor compliance with all Inn policies.

CONTINGENCY RAIN PLANS – During our comprehensive planning process we always address backup planning for inclement weather. Contingency plans depend upon the size of your group and the severity of the weather. The front porch of the mansion provides a lovely setting for groups of less than 100, 20 of which can be seated. If there is a need or preference for all the guests to be seated or there is a driving wind, we may be able to provide ceremony seating indoors utilizing the front portion of the Carriage House ballroom pending room availability. The ceremony alcove in the ballroom is the perfect setting for an indoor ceremony for <135 people. Ceremonies for 135+ people are set up using the larger area of the ballroom. A single ceremony setup will be provided for your event. We are happy to work with the client and recommend a setting based upon our experience. The decision to move indoors will be based upon weather conditions and forecasts from the National Weather Service located in State College, PA. Please take into consideration the safety of your guests as well as any possible damage to our grounds or equipment. We make every effort to accommodate our client's requests and wishes.

CEREMONY REHEARSAL - Our Special Events Director will schedule your complimentary rehearsal at your convenience as close as possible to your wedding day. The specific times are based upon the availability of your particular ceremony venue and are scheduled around other weddings.

Intimate Wedding Package

REHEARSAL DINNER - Rehearsal dinners can be scheduled in our restaurant following your ceremony rehearsal. Please see our banquet menus for available options.

EVENT TIMING - Most events begin during daylight hours and conclude three to five hours later (if you are renting the inn to use the porch for dancing). A local ordinance requires us to conclude any outdoor music by 10PM. For groups hosting their wedding in the restaurant please be advised that evening events extending beyond 8:30PM on weekends are required to rent out the five rooms adjacent to the restaurant space, Rooms 11, 12, 14, 25, 26.

EVENT DURATION / GUEST ARRIVAL - Groups utilizing our Carriage House Banquet Facility are allotted four and a half (4½) hours and groups utilizing our restaurant space are allotted three (3) hours. On site ceremonies add an additional half (½) an hour for the ceremony and a half (½) an hour for guest arrival time (*if* they choose to be married onsite). Overtime is available in ½-hour increments for a fee. Your guests may arrive up to ½-hour prior to the scheduled start of your ceremony and must depart within ½ hour after the scheduled conclusion of your event. Deliveries may be scheduled up to 2 hours prior to the start of the event. **All equipment, gifts and other materials must be removed at the conclusion of the event.**

CHANGING AREAS - **For groups that have not rented a room in the house, a bridal suite located in the carriage house or the guest house will be available at least two (2) hours prior to your event time and one (1) hour following the event for evening weddings.** There is currently no designated changing area for the groomsmen, but they are welcome to use the restroom facilities in the carriage house. Groups are welcome to rent rooms in the inn but are not required to do so. **Our Reservation Manager will assist you with lodging reservations; please see important information about Renting the Inn if you or your guests plan to spend the night.** The restrooms in the Carriage House are also suitable for changing if you do not rent rooms in the inn. If a separate changing area is required by both the bride and groom and there are no available rooms for rent in the inn, an on-site back-up changing location can be available for a nominal fee.

PARKING - There is no charge for parking and there is adequate paved parking provided (120 spaces) for your guests as well as unlimited overflow parking on the lawns if needed. Overnight guests staying at the inn may leave their vehicles overnight but all other non-inn guests must leave the premises within 30 minutes of the conclusion of the event. Please coordinate any shuttle services with the Special Events Director.

PETS - While we understand that pets are an integral part of many families, our insurance carrier prohibits pets on the property.

CHILDREN - Children are welcome at our location but our venue does contain geographical hazards which include but are not limited to a fast moving stream, uneven stream banks containing loose rocks, stonewalls with elevated drop offs, and densely wooded areas. Additionally there is poison ivy in the woods and snakes along the stream. These represent a multitude of hazards for unsupervised children so children must be supervised at all times anywhere on the premises and especially near the stream and woods. If you have guests who plan to bring children to your event please advise them that we require continuous and uninterrupted oversight. Anyone, specifically children, observed to be acting in a hazardous or reckless manner will be asked to leave the premises. Children over 12 are permitted to stay overnight in the inn. Our No Children Under 12 inn restriction is waived for groups that reserve the entire inn.

SMOKING POLICY - Smoking is prohibited everywhere indoors at Cameron Estate Inn. Ashtrays and Smokers Oasis will be provided outdoors in designated areas.

KITCHEN ACCESS - In compliance with Pennsylvania Department of Agriculture Food Safety regulations, without exception our kitchen is a limited access area and is not accessible to clients, client's guests or client's vendors.

ACTIVITIES AFTER THE RECEPTION ENDS - Many clients find that renting all the guest rooms in the inn works well for their group. Groups that rent the entire inn can utilize the front porch and living room of the inn for an after party following the conclusion of the reception. Without exception, this is limited to inn guests only. The main dining room, sunporch and kitchen are NOT available for use even by groups renting the inn, Private after-parties are only permitted with whole-inn rentals. Local ordinances state that outdoor music must conclude by 10PM.